

# Ipa na lato

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (40.4%)	81 %	4
Grain	Pszeniczny	2.1 kg (40.4%)	85 %	4
Grain	Biscuit Malt	0.5 kg (9.6%)	79 %	45
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	30 min	9.7 %
Dry Hop	Zula	70 g	2 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11.5 g	Fermentis